



# orange chocklit pound cake, by request:



Chaz

 [cvillette](https://cvillette.livejournal.com/)

<https://cvillette.livejournal.com/>  
2008-02-13 20:06:00

**MOOD:** 🍋 indescribable

**MUSIC:** She Wants Revenge - Tear You Apart [Explicit]

**User Warning:** this recipe is A Production, and Makes A Mess.  
And will Use Every Bowl You Own.

So Be Warned. (This is why I only make it for birthdays)

N.B.: I double-dog dare you to make this recipe without getting  
tipsy in the process.

Pound cake is made by the creaming method, which means you  
start with butter and sugar, which you cream together with a stand  
mixer (or, if you are me, with your antique hand mixer which will,  
before it is done, make the kitchen smell of burning.) and into  
which you then add the other ingredients.

Because there are so many steps to this recipe, you'll want to  
have your mise en place set up in advance. So what you do is:

## RECIPE START:

- 1) Set out two and a half sticks of butter to soften.
- 2) Get a loaf pan, or ring pan, or springform pan, and prepare it, by  
which we mean coat the inside with shortening or butter or  
cooking spray.
- 3) Preheat your oven to 325 degrees. Set one rack in the lower  
third, but not on the bottom.
- 4) Sift or whisk together:
  - 3 cups of all-purpose flour
  - 8 tablespoons of cocoa powder
  - 1/2 teaspoon of baking powder
  - 1/8 teaspoon of salt

- 1 tablespoon of cinnamon

5) Beat together:

- 5 large Eggs
- 3 teaspoons of vanilla extract
- 3 teaspoons of orange liqueur (or 1 teaspoon of orange extract)

6) cream together:

- 10 oz. (2.5 sticks) unsalted butter at room temperature
- 3 cups sugar

By creaming them together, what we mean is that you blend them with the mixer until they are a crumbly, homogenous paste. When you can smell the motor of your poor hand mixer, it might be done.

7) Slowly, beat the egg mixture into the sugar and butter mixture.

**Failure modes:** potentially, you could underbeat this or overbeat it. If you have overbeaten it, it curdles and lumps up. You broke it. Start over. If you have underbeaten it, you can tell because it has not yet evidenced a significant color change and it had not expanded in volume.

**Rationale:** What you are doing here is beating air into the mixture (aerating it) and making it fluffy, while also creating the beginnings of an emulsion, which will hold the fatty and glutinous and liquid ingredients in a stasis that will someday become a cake. The purpose of beating the eggs before you begin adding them to the butter and sugar is to give the emulsion a head start. The traditional method is to add one egg at a time, directly into a bowl, but this works better.

8) *When you have your emulsion*, begin adding the flour mixture, one half-cup at a time. In between half-cups, add (each time) about an eighth of a cup of milk. The total amount of milk you will add is one cup.

- 1 cup whole milk

Soon, you will have a batter. If the amounts don't come out even for adding, that's okay. Just dump in whatever's left and blend it in.

9) Get your spatula, and scrape the bowl into the baking dish. it will be a stiff batter, reminiscent of a light chocolate mousse. DO NOT EAT IT ALL. (nom nom nom)

10) Bake for 1 hour and 20 minutes (OR) until the internal temperature hits 212 degrees F (or) until the cake leaves the sides of the pan (or) until a poky thing poked into the middle comes back damp, but clean, except for maybe a crumb or two. IF YOU ARE USING THE SPRINGFORM PAN (which generates a large round cake) you will need to use either the internal temperature or the poking method, because it will pull away from the sides of the pan long before the middle is set.

**N.B.:** Cake will probably double in size while baking. When you are portioning it into the baking dish, allow for this rising process.

11) Remove the cake from the oven and allow to cool 15 minutes in the pan before turning out onto a rack to cool thoroughly.

12) Pour the cooled glaze over the unmolded cake.

13) Cake will keep, tightly covered, at room temperature, for 1 week. **Fat chance.**

### **Orange Glaze:**

Take 2/3rd of a cup of bitter orange marmalade and 2/3rd of a cup of orange liqueur, and a half-teaspoon of powdered ginger, and a squeeze of lemon juice, and heat them together in a saucepan until they melt and can be stirred into a gloop. Pour over cake. Eat. (If you are baking for children or to bring the cake into a place of business such as a government office, you may replace the liqueur with the juice of one orange and a dash of orange extract.

Because of course that's what I always do.

**TAGS:** [recipes](#)



[locked] Dream Journal

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

Elvis doesn't live here anymore.

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

Poppets.

Puppets. Poppet

puppets. Scary.

44 comments

 cjtremllett

February 14 2008, 01:10:02 UTC   COLLAPSE

Damn, I do not have all the ingredients handy. And no time to get them tonight. Plus the kitchen is full of sugar cookies waiting for the icing to set. I have a recipe that makes a truckload.

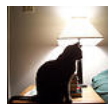
But oh, yes, I shall make this cake soon.



 cvillette

February 14 2008, 01:12:05 UTC   COLLAPSE

It is a fine and elegant cake. 8 Gummint Employees Can't Be Wrong.



 txanne

February 14 2008, 01:13:43 UTC   COLLAPSE

8 Gummint Employees sure as hell Can Be Wrong.

You just have to pick the right 8 Gummint Employees, is the thing.



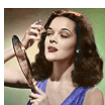
 cvillette

February 14 2008, 01:14:32 UTC   COLLAPSE

They can be wrong about many things.

Many. Often.

But not Cake.



 Ometotchtli

February 14 2008, 01:29:22 UTC   COLLAPSE

When it comes to Gummint Employees, we totally know how to pick 'em.

 cjtremllett


February 14 2008, 01:30:51 UTC   COLLAPSE

But but... but my normal reaction is NOT to trust people who work for the government!

And yet the recipe sounds too good.

Cake wins!



 [cvillette](#)

[February 14 2008, 01:45:04 UTC](#) [COLLAPSE](#)

I'm from the Gummint, and I'm here to Help.

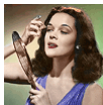


[cjtremlett](#)

[February 14 2008, 01:47:46 UTC](#) [COLLAPSE](#)

Eek!

Well, okay. Since it's you. And Cake!



**I told you--**

 [Ometotchli](#)

[February 14 2008, 01:50:42 UTC](#) [COLLAPSE](#)

the cake is a lie.

**Re: I told you--**

 [cjtremlett](#)

[February 14 2008, 01:51:25 UTC](#) [COLLAPSE](#)

Cake or death?



**Re: I told you--**

 [cvillette](#)

[February 14 2008, 01:52:40 UTC](#) [COLLAPSE](#)

CAKE, Eddie! Cake!



 [glinda\\_w](#)

[February 14 2008, 09:00:03 UTC](#) [COLLAPSE](#)

Icon love.

*Deleted comment*



 [cvillette](#)

[February 14 2008, 12:41:41 UTC](#) [COLLAPSE](#)

I don't work with carob? I imagine there's information somewhere on the internet about how you might make it work, but I don't know what the substitution ratio is, for example.

*Deleted comment*



[cvillette](#)

[February 14 2008, 14:48:46 UTC](#) [COLLAPSE](#)

Oh, please do!

*Deleted comment*



[cvillette](#)

[February 17 2008, 05:46:46 UTC](#) [COLLAPSE](#)

A pure heart and the strength of ten.

I'm glad it worked! Yay!

*Deleted comment*



[cvillette](#)

[February 17 2008, 21:47:37 UTC](#) [COLLAPSE](#)

Yay!

[luciab](#)

[February 14 2008, 01:27:20 UTC](#) [COLLAPSE](#)

The ginger in the glaze was unexpected! I look forward to trying this. Thanks!

*Deleted comment*



[cvillette](#)

[February 14 2008, 01:48:09 UTC](#) [COLLAPSE](#)

I would email it to you, but it's not the same once pixelated.

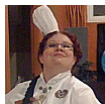


[glinda\\_w](#)

[February 14 2008, 06:13:47 UTC](#) [COLLAPSE](#)

Oh. My.

I've got all the ingredients except the marmalade... (and that 1946 stand mixer...)



[inaurolillium](#)

[February 14 2008, 06:40:14 UTC](#) Edited: [February 14 2008, 06:40:48 UTC](#) [COLLAPSE](#)


Two notes, if you don't mind: Remember to wipe down the side of the bowl periodically as you add the flour and milk. Also, 3 teaspoons = 1 tablespoon. (I'm sure you know both of these things, but it might be useful for others.)

I would rather eat this than one of the blasted cakes from the Much-Resented European (Read: French) Cakes Class. Even this one. And I don't usually like orange in my chocolate.

(Bizarrely, a childhood spent mostly on the Indian River in Florida has left me unimpressed by oranges. Pink or


red grapefruits, lemons, limes, and key limes are all *marvelous* (although not with chocolate), but oranges are mostly uninteresting to me.)

*edited to close a parenthesis*


 [cvillette](#)  
[February 14 2008, 06:43:31 UTC](#) [COLLAPSE](#)

Oh, yeah. That's an artifact left over from fiddling the original recipe, which had Not Nearly Enough vanilla in it. (1 tsp.)


What good is that to anybody, I ask?

 [inaurolillium](#)  
[February 14 2008, 06:48:36 UTC](#) [COLLAPSE](#)


Have you encountered Penzey's Double Strength Vanilla yet? It qualifies as Emperor of Spices. OMNOMNOMNOM.

 [cvillette](#)  
[February 14 2008, 06:55:50 UTC](#) [COLLAPSE](#)

Too much alcohol flavor, I think, unfortunately.


 [inaurolillium](#)  
[February 14 2008, 06:58:16 UTC](#) [COLLAPSE](#)

Really? In the extract, or the finished product? Because I find that it has a lower alcohol-to-vanilla-flavor ratio, myself.


 [cvillette](#)  
[February 14 2008, 12:39:59 UTC](#) [COLLAPSE](#)

In the finished product. I can really taste the booze, and it's not nice tasty booze.

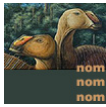
The way I go through the stuff, anyway, I make my own. Or use vanilla sugar, which I also make by the five-pound bag...

 [inaurolillium](#)  
[February 14 2008, 13:29:28 UTC](#) [COLLAPSE](#)

Well, if you make your own, I'm sure it's superior. I would, if I did enough baking to bother. But, all those fancy cakes aside, I don't actually much enjoy baking.

 [cvillette](#)  
[February 14 2008, 13:35:53 UTC](#) [COLLAPSE](#)

Mostly, I'm cheap.




 [cvillette](#)

[February 14 2008, 13:38:13 UTC](#)    [COLLAPSE](#)

Oh, I spaced asking, before I hit enter (thinking is not the same as typing for ALL of us, Platypus) what do you like to cook?



 [inaurolillium](#)

[February 14 2008, 13:45:01 UTC](#)    [COLLAPSE](#)

Seafood. Pasta (fresh). Thai green curries (I make my own paste, of course). Risotto (my bleu-cheese-and-mushroom always comes out too thick for a really classic risotto, but no one ever seems to mind...). Braised things (when I get the time, I have a braised pork recipe I keep wanting to give you). Roasts. Truffles (both kinds). Japanese food. Duck. Lamb. Whatever the people I'm cooking for want to eat (seriously, every time I invite someone new over for dinner, I give them a detailed questionnaire). I also like to play with molecular gastronomy, but that's mostly for my own entertainment rather than the feeding of others.




 [cvillette](#)

[February 14 2008, 13:46:45 UTC](#)    [COLLAPSE](#)

0.0

Can I come live over your garage? (Seriously, that sounds awesome.)



 [inaurolillium](#)

[February 14 2008, 13:49:18 UTC](#)    [COLLAPSE](#)

I am unconscionably mean to housemates. But if you're ever in Seattle, let me know, I'll cook for you. All of my recipes are written to feed at least 8 people, maybe I'll manage not to have leftovers.



 [cvillette](#)

[February 14 2008, 13:50:20 UTC](#)    [COLLAPSE](#)

It's a deal.

I'm a pain to live with too, so we're even.



 [inaurolillium](#)

[February 14 2008, 13:53:14 UTC](#)    [COLLAPSE](#)

Aren't we all, dear, aren't we all.



 [cvillette](#)

[February 14 2008, 13:56:35 UTC](#)    [COLLAPSE](#)

<--Felix



0.0



[inaurolillium](#)

[February 14 2008, 14:32:17 UTC](#)

[COLLAPSE](#)

I suspect that even Oscar would find me a tad untidy.



[glinda\\_w](#)

[February 14 2008, 09:04:45 UTC](#)

[COLLAPSE](#)

Hmmmm. A local food co-op (PCC) has, in their bulk spices & herbs section, vanilla in a large container that you pump into your own smaller container and pay for by the ounce. It's non-alcohol, too.

(mmmmmmvanilla...)

I've just realized I need to resist the temptation to make this; I live alone, haven't guests coming by, no longer go to a workplace where "Glenda's Goodies" are happily devoured.

Hm. My friend Evi's birthday is March 4th... and she's a chocoholic...

--g, wandering off, plotting



[charlottezweb](#)

[February 14 2008, 13:16:13 UTC](#)

[COLLAPSE](#)

I love the failure modes bits of your recipes. So often when I'm making something, either the results of one step looks wrong or the finished product looks or tastes weird and I have no idea why. The failure mode tells me exactly what the likely problems are. Awesome!



[beatriceeagle](#)

[February 14 2008, 13:28:32 UTC](#)

[COLLAPSE](#)

Must. make.

Must. procure. ingredients. and. mixer.

And now, must stop putting a period between every word.



[cvillette](#)

[February 14 2008, 13:34:43 UTC](#)

[COLLAPSE](#)

But the I would have to stop Making with the Significant Capitals.

Do you suppose it's caused by the same virus?



[judith\\_dascoyne](#)

[February 14 2008, 15:49:12 UTC](#)

[COLLAPSE](#)

Nope  
One is a Kirk virus  
the other is Spock

NOT the same



[cvillette](#)

[February 14 2008, 22:07:54 UTC](#) [COLLAPSE](#)

LOL!



[judith\\_dascoyne](#)

[February 14 2008, 22:41:54 UTC](#) [COLLAPSE](#)

Capitalizing whole WORDS?  
That's more like McCoy

And yes, if you were wondering, they are all contagious.



[beatriceeagle](#)

[February 14 2008, 20:26:00 UTC](#) [COLLAPSE](#)

Maybe they're both mutations of the same thing? Like rhinoviruses, only with punctuation.



[eljefe](#)

[February 14 2008, 17:03:51 UTC](#) [COLLAPSE](#)

Hmmm, my Kitchen Aid has been griping about making so much hamburger, I suppose I could make a cake. . .

[locked] [Dream Journal](#)

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets.](#)

[Puppets. Poppet](#)  
[puppets. Scary.](#)